

## Home-Made Canning Outfit.

In the paper of April 12 we published an article on using a home-made canning outfit, taken from Farm and Ranch. Below you will find a description of the outfit from the same paper.

Having read Mr. C. Falkner's recent article on canning factories, I wish to contribute my mite to the discussion of home canning outfits.

Last summer, not having ten dollars to pay for a patented home canner, I went into a hardware store, bought an iron ham boiler for my No. 7 stove, had a perforated sheet iron basket made to fit inside the boiler so that I could lift out the cans easily. I had removable handles made for the basket made of No. 9 galvanized wire in the shape of horse shoes, with the calks turned into hooks; had a pair of iron tongs made to lift out single cans, and bought a soldering iron weighing one and one-half pounds. These things completed my canning outfit, and cost as follows:

1 iron ham boiler for No. 7 stove..	\$1.00
1 perforated basket with handles..	1.25
1 pair iron tongs.....	.35
1 soldering iron, weighing 1½ lbs	.50

Total .....\$3.10

But as my ham boiler is very serviceable in cooking hams, turkeys, etc., and for heating water for various purposes, I feel that the canning part of the outfit cost me only \$2.10.

With this cheap canner I put up about 200 cans of peaches, pears and tomatoes, and every can has kept perfectly. In fact their contents are as sweet and apparently as fresh as if they had been canned but yesterday. I did not use any preserving fluid whatever. I did not can any corn or beans, but shall try both next season.

With this simple durable outfit it is possible to put up from 150 to 200 three-pound cans a day, and the goods will keep as well and sell as high as goods put up by the best canneries in California.

Every farmer should have one of these cheap canning outfits. There is no patent on them. He and his wife can can enough fruit or vegetables in five days to pay for the outfit and 1000 cans, and still have 500 cans of the very purest and most wholesome food for his family.

In this connection let me tell Farm and Ranch readers how to use their cans for several years. When you get ready to open a can of fruit get an iron ring whose diameter is the same as the cap on your can (two inches is the usual size), heat the ring red hot and place it on the can so that it will fall on the solder and in a few seconds the cap can be lifted off. As soon as the fruit is taken out wash the can out with boiling water so that no acid poison can form in the can. Save the cap. In this way three same cans may be used for several years.

I am now figuring on the cost, and making up the dimensions for a canning outfit that I intend to operate on my farm next summer. I believe I can, with \$40, put up a canning outfit that will have a capacity of 1500 to 2000 cans a day, and that would mean a capacity of 60,000 or 75,000 cans a season.

In another number of Farm and Ranch a correspondent discourses on canning at home. If there is a canning factory near you, it will be difficult to sell them your crop unless you make a contract beforehand. See the experience of the Texas farmer in the following:

Canning fruit and vegetables at home is surely a good way to do. Then we need not take the chances of finding a fair market for what we have raised with so much trouble and care; and we need not haul our fruit and vegetables through dust, heat, rain or mud over bad roads, and we can use them up gradually while they are ripening, and we can gather only as many at the time as we want.

A friend told me of a poor farmer, who worked hard all the year and raised a large crop of tomatoes be-

sides the field crop. When he hauled the greater part of the tomatoes to the cannery the canner told him that the market was overstocked with tomatoes and he could not use his tomatoes, although they were very fine. The poor farmer did not know what to do, and he went around in town, but could not find a buyer and went back to the canner man, telling him to please give him as much as he could for his tomatoes, as he could not feed them to hogs; he had to dispose of them the best he could. The canner accepted this proposition very willingly, and gave the poor farmer less than one-tenth of what they were worth to him. In this way we see farmers lose their labor every year; mostly because "the market is overstocked," when they are ready to sell what their wives and children have raised with great trouble.

When the farmer returns home with a few dimes or still more debts and another lot of sad experience, and tells his folks, (not in the best humor) how he had to do, this casts a gloom over his worked-down wife. This is another cause of his boys wanting to quit the farm and his daughters dreading to marry a farmer.

A correspondent of The Progressive Farmer expresses his opinions on the subject as follows:

There has been much said in our agricultural papers lately about the necessity of canning the fruits and vegetables raised on the farms and turning them into money.

This is all right, but there is a still better side to this canning business that has not been fully brought out. The idea of selling the best of every thing does not suit the writer. We believe in supplying our own tables first. The housekeeper who has her pantry full of such things as canned corn, string beans, butter beans, okra, English peas, berries of all kinds, peaches, apples, pears and other things too numerous to mention for winter and spring use, is the most independent woman living. She knows that no matter who should come in suddenly to dinner she is prepared. And should no one come, she has something good for home folks whenever she gets ready, and that means every day, if she has provided plenty.

Did I say "she" has provided? I didn't mean it exactly that way. I am writing this from experience, and I can truthfully say that my "housekeeper" hasn't put up a can in ten years that some of us men folks haven't had a hand in.

Some men expect too much from their housekeepers anyway, and if it wasn't for getting off the subject, I would give them "hail Columbia" and rub it in. But the thing is to have these things, and plenty of them. We plant one row of string beans for summer; why not plant two, and put one up for winter? I find these things just as good in January as they are in June. What can be better than to walk in to the table on cold dreary days and find a steaming corn pudding, raw tomatoes to go along with the bacon and beans, and cream and peaches for dessert? Then just see how pleasing the "old woman" looks. I am always glad I had a hand in it. Of course if you have more than you can use you can sell them.

## Mail Order Houses.

Many of our state exchanges have had much to say lately about the folly of the man who sends away to a mail order house for his goods, instead of buying them from the merchant at home and helping to build up home industries. There is some force in the argument, but will the local store keeper buy a barrel of potatoes of you at two dollars if he can save 50 cents by sending away for them? The following from Wallace's Farmer is a very fair statement of the case:

F. E. J., of Humboldt county, Iowa, writes:

"I would like to have you answer through the columns of Wallace's Farmer the following question: Are the farmers saving money by patronizing mail order houses, or will it in the end be detrimental to their interests?"

Farmers who have been patronizing

## THE SECRET OUT.



To refute the many false and malicious attacks, bogus formulae and other untruthful statements published concerning Doctor Pierce's World-famed Family Medicines, the Doctor has decided to publish all the ingredients entering into his "Favorite Prescription" for women and his equally popular tonic alternative known as Dr. Pierce's Golden Medical Discovery. Hereafter every bottle of these medicines leaving the great Laboratory at Buffalo, N. Y., will bear upon it a full list of all the ingredients entering into the compound. Both are made entirely from native roots, of rare medicinal value. The ingredients of the "Golden Medical Discovery" being Golden Seal root, Queen's root, Stone root, Black Cherrybark, Mandrake root and Bloodroot. The "Favorite Prescription" is prepared in a similar manner, from Blue Cohosh root, Lady's Slipper root, Unicorn root, Golden Seal root and Rattleweed root, these ingredients being macerated for a long time at a rather high temperature in a menstruum composed of chemically pure glycerine, of

proper strength. The exact working formula for making these medicines cost Dr. Pierce and his collaborating Chemists and Pharmacists many years of study and experiments, but as perfected they produce almost perfect pharmaceutical compounds, embodying all the active, medicinal principles residing in the ingredients employed, and this, too, in such form and combination as to keep unchanged in any climate. Thus the use of alcohol is entirely avoided.

## PROOF POSITIVE.

Without solicitation, Mrs. H. Harrison, of 112 West 2d Street, Sioux City, Iowa, wrote us as follows:

"I suffered for more than seven years with a very complicated form of female trouble accompanied with nervous prostration, and after doctoring with six physicians (all bearing excellent reputations), was informed that unless an operation was performed I would be an invalid all my life. Hearing of the wonderful cures effected by Dr. R. V. Pierce's remedies, and believing that there must be a cure for almost every ailment, I determined to make one more effort. I wrote to Dr. Pierce, and I will never forget his kindly advice, telling me to follow his instructions faithfully and not to submit to an operation. I commenced to improve after six weeks' treatment, and in five months my improvement was so noticeable to friends that they began to inquire about my method of treatment. I was pleased to tell them of the wonderful means of cure that I had most fortunately found, and, as so many ladies applied to me for information regarding Dr. Pierce's world-famed medicines and his plans of treatment, I felt in duty bound to give them the benefit of my experience, so, told them the facts. The large number of positive cures effected by Doctor Pierce's remedies alone, used by my recommendation, seemed, in one year's time, nothing short of a miracle. I couldn't have believed it had I not seen the parties and known the facts."

**Dr. Pierce's** Good temper is largely a matter of good health, and good health is largely a matter of healthy activity of the bowels. Dr. Pierce's Pleasant Pellets cure constipation. They are safe, sure and speedy, and once taken do not have to be taken always. One little "Pellet" is a gentle laxative, and two a mild cathartic. They never gripe. By all druggists. **Pellets.**

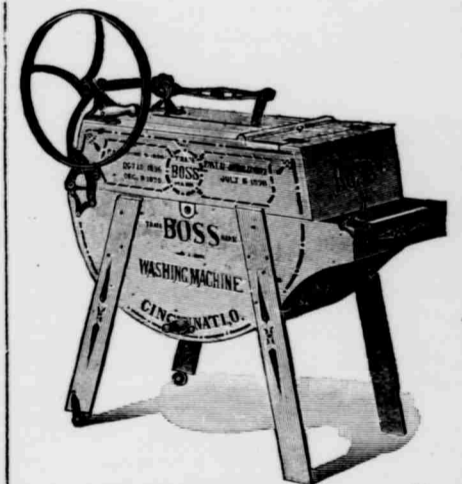
mail order houses can answer this question better than we can. The whole question is: Can the farmer buy the same quality of goods cheaper from the mail order house than he can from his local store? If so, is there any good reason why he should not do so and save money for himself? The local store keeper will, of course, insist that it is the farmer's duty to patronize his home stores and, as he puts it, keep the money in the community. It is difficult, however, to see very much logic in this argument. If the farmer can buy from the mail order house a suit of clothes, or an implement, for \$15.00 which would cost him at his local store \$18.00, the farmer has saved \$3.00. The money is still in the community. The only difference is that it is in the farmer's pocket instead of the store keeper's, and the farmer will probably make just as good use of it as the store keeper will. We confess we have no sympathy whatever with the theory that the farmer ought to pay the store keeper an extra profit on something which he can buy elsewhere cheaper.

The local store keeper, however, has one just reason for complaint. We have noticed in one or two of our country exchanges a discussion of this subject by the store keeper. We noticed one this week in which a local store keeper announced that he would duplicate any price made by a mail order house provided the buyer would pay cash and freight. That is a fair proposition. The trouble is that many farmers expect the store keeper to carry them for from three to six months. When the store keeper does this he must have more than a reasonable profit. He is out the interest on his money and he will certainly lose a percentage of these accounts. He must, therefore, charge enough for his goods to make him whole on his credit business, and the burden falls on the cash buyer. If the local store keeper has the nerve to require cash from everybody there is no good reason why he can not sell to the farmer as cheap as the latter can buy anywhere else. Unless he will do this he must not blame the farmer for buying where his money will go furthest.

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